

## Biscochitos from Mexico

### Ingredients:

2 ¼ cups all-purpose flour  
½ tsp. baking soda  
¼ tsp. salt  
¾ cup packed light brown sugar  
¾ cup white sugar  
2 sticks (1 cup) butter  
2 large eggs

### Topping:

¼ cup white sugar  
2 T ground cinnamon

### Supplies:

Whisk  
Large bowl, medium bowl, small bowl  
Cookie sheets  
Electric hand mixer

### Procedure:

Preheat oven to 300° F.

In small bowl, mix together ¼ cup white sugar and 2 T. cinnamon. Set aside for later use.

In medium bowl, mix together flour, baking soda, salt. Set aside.

In large bowl, blend sugars together with electric mixer. Add butter and mix until grainy. Add eggs and beat at medium speed until light and fluffy.

Gradually add flour mixture to large bowl and mix at low speed until just combined.

Roll 1 rounded teaspoon of dough into small balls. Press each ball into cinnamon sugar mixture.

Place cinnamon sugar coated balls on ungreased cookie sheet approximately 2" apart. Flatten each cookie slightly with a spatula or by pressing down with a drinking glass. (You can also flatten the cookie dough down with your hands.)

Bake for 22 – 24 minutes, or until cookies start to turn golden brown. Transfer cookies immediately to a cooling surface.

Makes approximately 36 cookies